

Darling Cellars Bushvine Sauvignon Blanc 2l Bag in Box

main variety Sauvignon Blanc

analysis alc: 12.95 | ph: 3.5 | rs: 3.02 | ta: 6.12

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Reon Richter

wine of Darling

tasting notes

A bouquet of green fig, asparagus, freshly cut grass leads to a delightful tropical fruit palate of melon, passionfruit and pineapple. These flavours are supported by a vibrant acidity that keeps the palate fresh.

blend information

Sauvignon Blanc 100%

food suggestions

This wine will pair well with most seafood, but will go particularly well with West Coast fresh mussels or oysters!!

in the vineyard

Terroir: Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep soils from decomposed granite, clay rich, with good drainage.

Vineyard type : Bush Vine, no irrigation

Yield : 3-4 t/ha

Balling at Harvest : 21-22°B

about the harvest

Destalk and crush, 14 days fermentation at 14-15°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness.

Maturation: Left on lees for 2 months to add complexity

